VT 265

使用說明書

Gebrauchsanweisung
Instructions for use
Mode d'emploi
Gebruiksaanwijzing
Istruzioni per l'uso

Brugsanvisning
Bruksanvisning
Käyttöohje
Manual de utilização
Instrucciones para el uso









Οδηγίες χρήσης
Instrukcje użytkowania
Használati utasítás
Инструкция за използване
הוראות שימוש

Návod k použití
Návod na použitie
Instrucţiuni de utilizare
Инструкции по эксплуатации
تعليمات وكيفيّة الاستعمال

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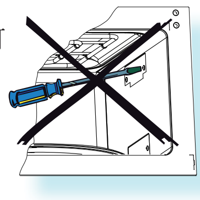
SENSING THE DIFFERENCE

安裝指引

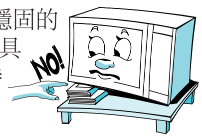
接駁電線之前

請先檢查額定電壓銘牌上的電壓是否與您家中的電壓相配合。

請不要移除爐腔內壁上的微波出口防護檔板。它們可以防止油脂或食物微粒進入微波孔中。



請將微波爐放置在平坦及穩固的地方，該處必須足以承托爐具與食物器皿的重量。放置時請務必小心。



請將微波爐放置在遠離熱源的地方。為了確保通風良好，微波爐頂部必須留有30公分的空間。此爐必須背靠牆放置，確保微波爐底部，頂部及兩邊空氣流通。本爐具不應放置 廚櫃內使用。

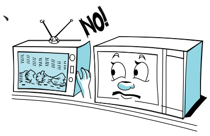
必須確定微波爐沒有損壞。可檢查爐門關上時是否緊貼門框，以及內門的封邊是否完整無缺。將爐具內配件取出，然後用柔軟的濕布清潔爐具內部。

電線、插頭如有損壞，或爐具不能正常操作，或受到損壞或翻倒，則 切勿使用微波爐。切勿將電線或插頭浸入水中，並避免接觸灼熱的表面，否則會引致觸電、火災或其他意外。

連接之後

微波爐只有在爐門緊閉之後才能操作。

如將微波爐放置在電視機、收音機或天線附近，可能會影響接收或引起干擾。



本產品必須接駁地線。
用戶如果不遵守這項規定，而導致任何人身、動物傷亡與財物損失，製造商概不負責。

由於用戶沒有遵守說明書的指示而造成的問題，製造商概不負責。

重要安全注意事項

請仔細閱讀本說明書並留做日後參考

切勿在微波爐內或其附近加熱或使用易燃物品。此等物品所釋出的氣體，可能會引起火災或爆炸。

切勿使用微波爐烘乾衣物、紙張、香料、草藥、木製品、花朵、水果或其他易燃物品，以免發生火警。

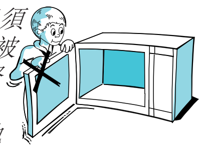
如物品在微波爐內/外起火或冒煙，請務必保持爐門關閉，然後拔下電源插頭或切斷保險絲或斷路器的電源。

切勿將食物煮得過熱，以免發生火警。

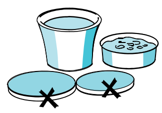
請務必經常留意爐內狀況，尤其是在使用紙制物品、塑膠或其他易燃材料所製造的器皿時。烹煮食物時，紙張可能會起火燃燒或燒焦，塑膠甚至可能會被熔解。
含大量油脂的食物或食用油容易過熱引起著火，使用時請密切留意爐具的狀況。

切勿在本產品中使用腐蝕性化學品或氣體，本爐具專為加熱食物或烹煮食物而設計,它並不適合工業或實驗用途。

切勿懸掛或放置重物於爐門上，以免損壞爐門或爐門鉸鏈。爐門把手亦不應該懸掛物品。



兒童使用本爐具前必須得到恰當的指引，才被允許不在成人的監督下使用本微波爐，且確保他們能夠安全地使用本產品，並明白不 適當使用微波爐帶來的後果。如果你的微波爐具備其他熱源能與微波同時使用，會產生比較高的溫度，兒童只有在成人的監督下才能使用微波爐。
***此微波爐**並非設計給身體，感官或精神上能力不足，或經驗及知識不足的人士使用(包括兒童)，除非監護其安全的負責人監督或指引其使用。*
***務必確保**兒童不會把微波爐當作玩具。*

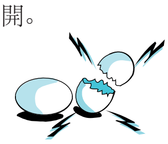


***請不要使用微波爐**來加熱密封容器內的食物或液體，因為在開啟容器時，上升的氣壓可能會導致容器損壞或引起爆炸。*

***請定期檢查爐門的封條與其附近位置，**確保他們沒有損壞。如果已出現損壞，切勿使用本微波爐，直至專業的維修人員維修妥當為止。*

***本產品**並不能依靠外部計時器或獨立的遙控系統使用。*

雞蛋
切勿使用微波爐烹煮或加熱連殼或不連殼的原只雞蛋，雞蛋可能因此會爆開。





注意事項



一般注意事項

本產品僅供一般家居使用!

爐內沒有食物時, *切勿使用本微波爐, 否則可能會對爐具造成損壞。*

爐頂的排氣孔必須保持暢通。 *若爐具抽氣或排氣受阻的話, 均會對爐具造成損壞, 以及影響烹調效果。*

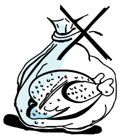
假如您要學習使用的技巧, 可把一杯清水放置在爐內, 讓清水將微波能量吸收, 以免損壞爐具。

切勿將微波爐放置在室外或在室外使用。

爐具不應存放在廚房水槽、泳池附近以及潮濕的地窖等地方。

切勿將爐腔作存放對象之用。

食物在放入微波爐前, *應先去除紙袋或膠袋口的金屬封口線。*



油炸

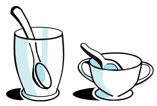
切勿使用微波爐來油炸食物, 因為油的溫度無法控制。



烹調之後, 觸碰容器、爐具零件及烤盤前, 請務必使用隔熱墊或隔熱手套。烹調時爐具可接觸到的部分會變熱, 小孩切勿接近。

流質食物

用微波爐加熱的飲品或清水, 即使煮得過熱, 甚至超過沸點, 也未必會出現沸騰的氣泡, 但是液體卻可能會突然溢出造成燙傷。



為了避免發生上述情況, 請遵守下列幾點:
1. 請避免使用窄頸的直身容器。
2. 將流質食物放入爐內之前, 請先加以攪拌, 並將湯勺留在容器內。
3. 流質食物加熱之後, 請讓它留在爐內一會兒, 再加以攪拌, 才將容器小心拿出。

奶樽或嬰兒食物器皿中*的食品或飲料加熱之後, 在餵食之前, 先將食物加以攪拌及測試食物的溫度, 確保熱力分佈均勻, 以避免燙傷或灼傷嬰兒。*
請確保加熱前已將樽蓋與奶嘴取出!



配件

一般資料

市面上出售的配件種類繁多，請在購買之前先確定是否適合本微波爐使用。

在烹煮食物之前，請確保您使用的器皿適用於微波爐，並可讓微波通過。

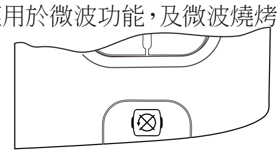


將食物及配件放進微波爐時，請確保它們與配件沒有直接觸及爐壁或頂部。
在使用金屬配件或帶有金屬材質的配件時，尤需加倍小心。

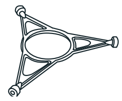
在微波爐運作時，如果配件的金屬部分誤觸微波爐的內壁或頂部的話，可能會產生火花並導致微波爐損壞。

在使用微波爐之前，請確保轉盤可自由轉動。若轉盤不能自由轉動，請使用較小的容器或使用“轉盤停轉”功能（見以下說明）。

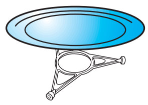
較大的容器
若容器過大以至轉盤不能自由轉動，請使用轉盤停轉掣，此掣僅用於微波功能，及微波燒烤功能，於其他功能不起作用。



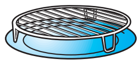
轉盤托架
請將轉盤托架放置在玻璃轉盤下。切勿在轉盤托架上放置其他器皿。
* 把轉盤托架裝入微波爐中



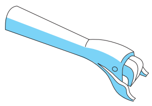
玻璃轉盤
各種烹調模式皆應使用玻璃轉盤。它可以避免食物碎屑及肉汁沾汙微波爐內腔。
請將玻璃轉盤置放在轉盤托架上。



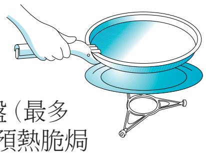
燒烤架
燒烤架用于燒烤功能。



脆焗盤手柄
使用附送的專用脆焗盤手柄，取出微波爐內燙熱的脆焗盤。

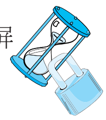


脆焗盤
將食物直接放在脆焗盤上。使用脆焗盤時，應使用玻璃轉盤作為支撐。
切勿將其他器皿放在脆焗盤上，因為脆焗盤會快速變熱，並對器皿造成損毀。
在使用前，可以預熱脆焗盤（最多3分鐘）。請使用脆焗功能預熱脆焗盤。



啟動保護/兒童安全鎖

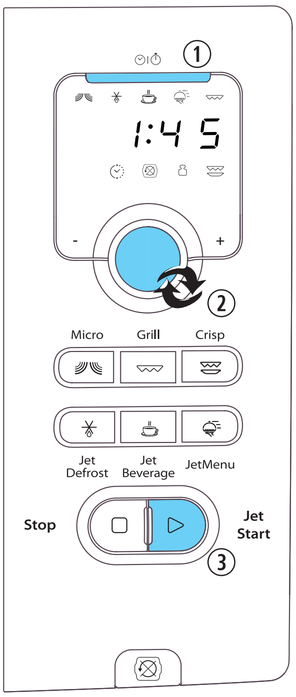
此自動安全鎖功能會在微波爐回復“備用”模式後的1分鐘後啟動。(當時鐘顯示24小時時間或時鐘未有設定而顯示屏空白時,爐具便處於“備用”狀態)



安全鎖必須在爐門開啟及關閉之後(例如將食物放入爐中)才會解開。如果您沒有放入食物便開始操作微波爐的話,顯示屏便會顯示DOOR(爐門)的字樣。



廚房計時器



計時器可為各種不同用途計算準確的時間,如烹調雞蛋,義大利麵條或發酵生麵團。

1. 按CLOCK(時鐘)掣一次。
2. 轉動調節旋鈕設定需要計時的時間。
3. 再按JET START(極速啟動)掣。

閃動的冒號表示計時器正在計時中

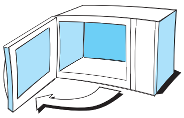
計時器完成倒數後微波爐會發出一聲響鬧信號。

按CLOCK(時鐘)掣一次即能顯示計時器所剩時間。顯示持續3秒,然後切換至烹調時間(若用戶正在烹調)

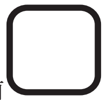
當計時器在其他功能的背景內運作,而您需要停止計時器時,請先按CLOCK(時鐘)掣,將計時器切換至前景位置,然後按STOP(停止)掣。

暫停或終止烹調程式

暫停烹煮程式：
如果您想查看食物的烹調情況、攪拌或翻轉食物的話，只要打開爐門，烹煮程式便會暫時停止。原先的設定值會維持10分鐘。



如果您不想繼續烹調的話：
請取出食物，關上爐門，然後按下“Stop”掣。
注意：烹調結束後，在按STOP掣前爐燈是亮著，這是正常的。



繼續啟動烹煮程式：
請關上爐門並按下“Start”掣一次，烹煮程式便會從暫停的地方繼續運作。
若是連續按下“Start”掣兩次，烹煮時間便會增加30秒。



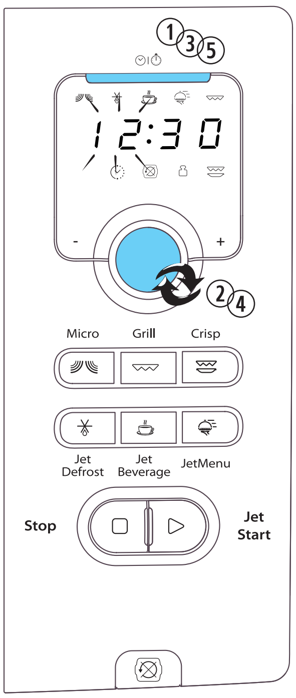
烹調過程結束後，微波爐會於10分鐘內，每分鐘發出一次『嗶』聲訊號。按下“Stop”掣，或開啟爐門，可取消嗶聲訊號。
注意：在完成烹調程式後，將爐門開啟，然後關上，那麼原先的設定值只會維持60秒。





時鐘





當微波爐首次接駁至電源或者停電後，顯示屏會空白一片。如果時鐘功能沒有編入時間，顯示屏仍會空白一片，直至設定烹調時間為止。

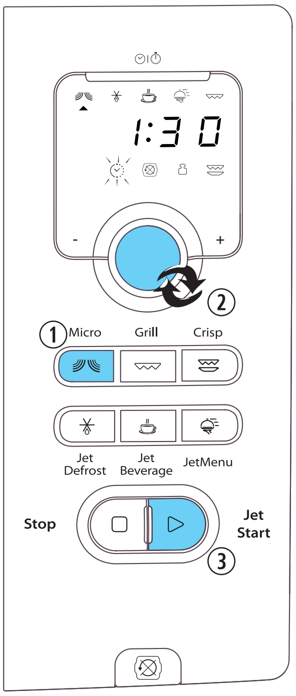
1. 按Clock（時鐘）掣（3秒），直至左面數位（小時）閃動。
2. 轉動調節旋鈕設定小時時數
3. 再按 Clock（時鐘）掣，右面兩個數字（分鐘）閃動。
4. 轉動調節旋鈕設定分鐘數。
5. 再按 Clock（時鐘）掣。

時鐘便已設定完成並在運作中。
如果在設定好時間之後，您想將設定好的時鐘從顯示屏中移除的話，您只要再按Clock（時鐘）掣3秒，然後按下Stop（停止）掣即可。

如果要恢復時鐘功能，請再依照上列程式來設定時鐘。

注意：設定時鐘時請打開爐門，用戶有10分鐘進行設定。若關閉爐門每一步驟必須在60秒內完成。

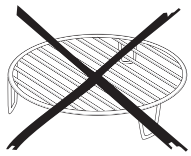
微波烹調及加熱

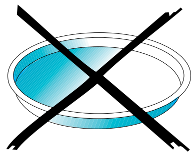


一般烹調及加熱食物可使用此功能，例如烹調及加熱蔬菜、魚類、薯仔及肉類。

1. 按Micro（微波）掣選擇所需火力。
2. 轉動調節旋鈕設定烹調時間。
3. 按Jet Start（極速啓動）掣。

在烹調過程開始之後：
用戶可以按下Jet Start（極速啓動）掣來延長烹調時間。每按一次此掣，烹調時間便會延長30秒。用戶也可以按轉動調節旋鈕來增加或減少烹調時間。

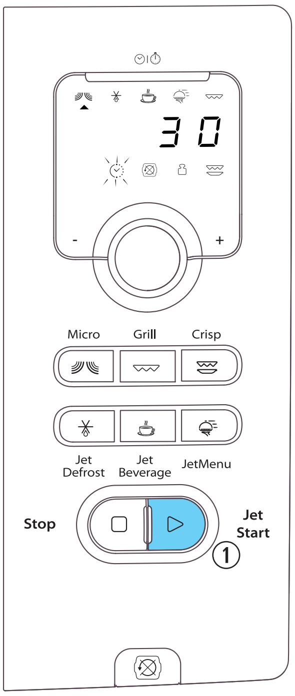




選擇微波火力

只限微波	
火力	建議用於
JET (800瓦)	翻熱飲料、清水、清湯、咖啡、茶或其他含水量高的食物。若食物內含雞蛋或忌廉，請選擇較低的火力。
650瓦	烹調 魚、肉、蔬菜等。
500瓦	烹調需要較小心處理的食物，例如含豐富蛋白質的醬汁、芝士及雞蛋菜式，以及可以烹調煲仔菜。
350瓦	蒸燉食物,融化牛油。
160瓦	解凍。 軟化黃油、芝士 。
90瓦	軟化雪糕。

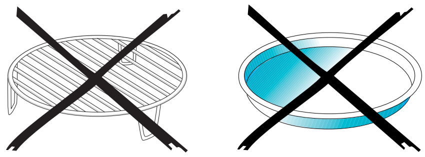
極速啟動



此功能能快速翻熱含水量高的食物，如清湯，咖啡或茶。

1 按 JET START（極速啟動）掣。

按此掣可自動啟動微波爐，並以最高微波火力及30秒的設定時間烹調食物。微波爐啟動後，每按此掣一次便可增加烹調時間半分鐘，亦可轉動調節旋鈕，增加或減少烹調時間。



手動解凍

請依照“微波烹調及加熱”步驟，選擇火力160W進行手動解凍。

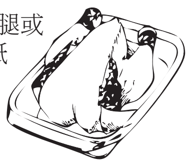
定時檢查及檢視食物。用戶憑經驗可掌握不同數量的食物所需的解凍時間。

膠袋，保鮮膜，或紙盒包裝的冷凍食物，只要包裝不含金屬（如金屬封口線），即可直接放置於爐腔解凍。

食物形狀影響解凍時間。較薄的食物塊解凍速度快於較厚的食物塊。

食物開始解凍後可拆分開幾塊，單獨的食物塊解凍速度更快。

若食物特定部位變暖（如雞腿或雞翼尖），可用小塊的鋁箔紙包裹。





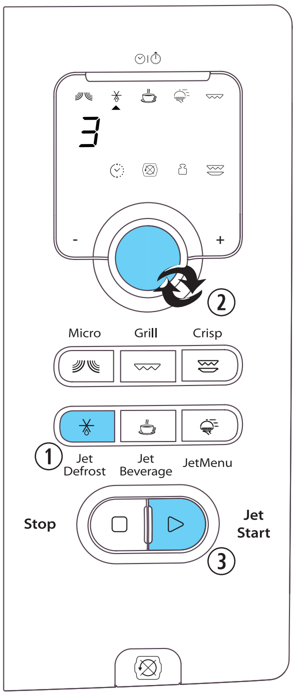
大塊肉類解凍過程中請翻轉食物。

肉汁，燜燉的食物在解凍過程中攪拌一下,解凍效果更好。

最理想的解凍程度是令食物差一點接近完全解凍，然後利用熱傳遞令食物完全解凍。

解凍後的熱傳遞時間總能改善解凍效果， 因為熱量能在食物中均勻地傳遞。

極速解凍



此功能適用於解凍肉類、家禽、魚類、蔬菜及麵包。極速解凍適用於100克 — 2.5公斤的食物重量。

請將食物放置於玻璃轉盤上。

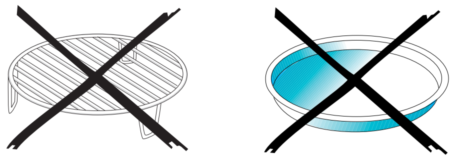
1. 重複按Jet Defrost（極速解凍）掣選擇所需食物類型。
2. 轉動調節旋鈕設定食物重量。
3. 按Jet Start（極速啓動）掣。

在解凍過程中，微波爐可能會暫停運作，並提示您“TURN”（翻轉）食物。



- 打開爐門
- 翻轉食物
- 關上爐門，按Jet Start（啓動）掣重新啓動微波爐。

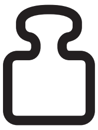
注意：若食物沒有被攪拌或翻轉，微波爐會在2分鐘後繼續操作，這樣解凍時間就會延長了。



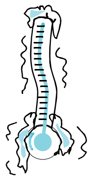
極速解凍

極速解凍功能需要知道食物的淨重，然後微波爐會自動計算解凍過程所需的時間。

冷凍食品：
若實際重量比建議重量更輕或更重：使用“微波烹調及加熱” 並選擇160瓦火力來解凍食物。

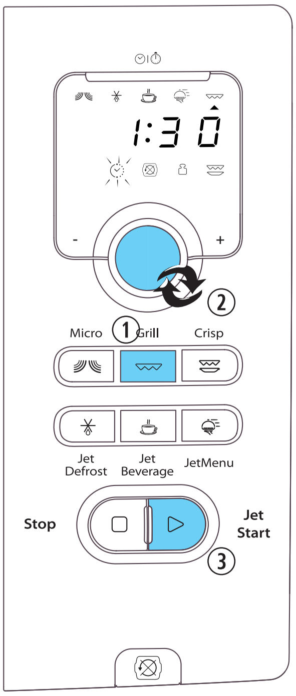


冷凍食品：
若食物溫度比急凍溫度（-18oC）高，請選擇較輕的食物重量。
若食物溫度比急凍溫度（-18oC）低，請選擇較重的食物重量。



食物類型		重量	提示
1	肉類	100克 — 2公斤	免治肉類、肉片、肉扒或燒肉
2	家禽	100克 — 2.5公斤	全雞、雞塊或雞片
3	魚類	100克 — 1.5公斤	整塊魚扒或魚片
4	蔬菜	100克 — 1.5公斤	雜菜、豌豆、椰菜等
5	麵包	100克 — 1公斤	長條麵包、圓麵包或麵包卷
對於以上列舉之外的食品，若其重量比建議重量更重或更輕，請使用“微波烹調及加熱”功能，並選擇160瓦進行解凍。			

燒烤



此功能適用於將食物表面快速地烤成金黃色。

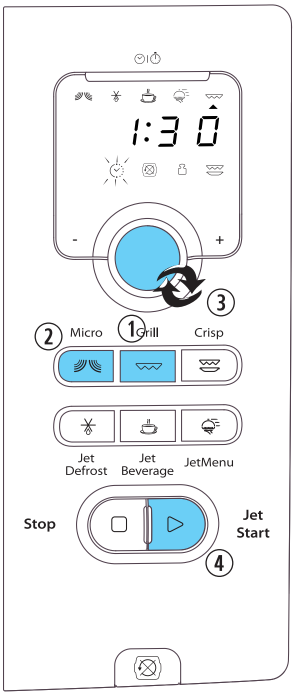
1. 按GRILL（燒烤）掣。
2. 轉動調節旋鈕設定烹調時間。
3. 按JET START（極速啓動）掣。

在烹煮食物的時候按下GRILL（燒烤）掣可以開啟及關閉燒烤功能。在燒烤功能關閉時，計時器會繼續倒數計時。

使用燒烤功能前，請先確定您所使用的器皿是耐熱，且可在微波爐中使用。

請勿使用塑膠器皿來燒烤食物，以免塑膠器皿熔化。木質或紙質的器皿亦不適用。

微波燒烤



此功能適用於烹調脆皮食物、寬麵條、家禽及烤馬鈴薯。

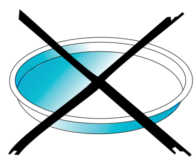
1. 按GRILL (燒烤) 掣。
2. 按MICRO (微波) 掣選擇所需火力。
3. 轉動調節旋鈕設定烹調時間。
4. 按JET START (極速啓動) 掣。

烹調食物的時候按下GRILL (燒烤) 掣可以開啟及關閉燒烤功能。可供使用的最大微波火力為原廠預設數值。

將微波火力降至0瓦，可以關掉微波功能。當調校到0瓦時，微波爐處於純燒烤模式。

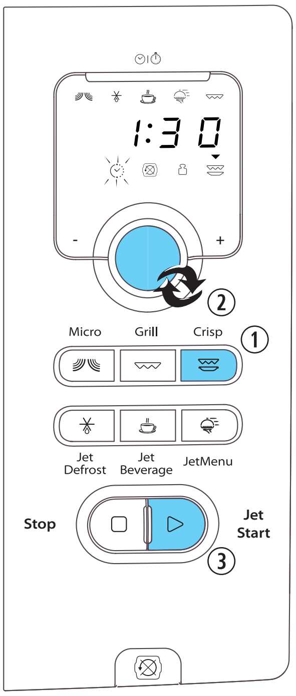
使用燒烤功能前，請先確定您所使用的器皿是耐熱，且可在微波爐中使用。

請勿使用塑膠器皿來燒烤食物，以免塑膠器皿熔化。木質或紙質的器皿亦不適用。



選擇火力等級

微波燒烤	
火力	建議用於
650 瓦	烹調蔬菜及脆皮食物
350 - 500 瓦	烹調家禽及寬麵條
160 - 350 瓦	烹調魚及冷凍脆皮食物
160 瓦	烹調肉類
90 瓦	脆焗雜果
0 瓦	烹調期间,僅讓食物變金黃色



此功能適用於翻熱或脆焗薄餅及其它麵粉制食品，更可以香煎煙肉、蛋類、香腸及漢堡包。

1. 按CRISP（脆焗）掣。
2. 轉動調節旋鈕設定烹調時間。
3. 按JET START（極速啓動）掣。

使用脆焗功能時，不能調節或開關火力等級或燒烤功能。

微波爐自動採用微波及燒烤功能來加熱脆焗盤。因此脆焗盤能迅速達到運作溫度，並開始脆焗食物，將其燒烤成金黃色。

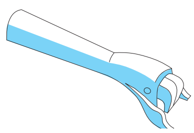
請確保脆焗盤正確地放在玻璃轉盤的中間位置。

使用此功能時，微波爐及脆焗盤的溫度會升得極高。

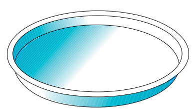
切勿將高溫的脆焗盤放在容易受熱的地方。

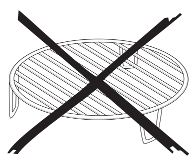
切勿觸摸燒烤元件下的爐頂部分。

從微波爐取出高溫的脆焗盤時使用微波爐手套或附送的專用脆焗盤手柄。

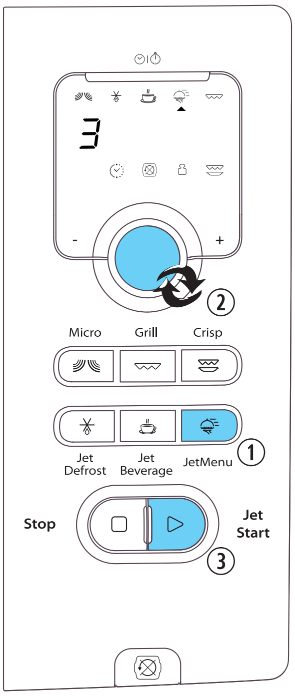


使用脆焗功能時，請使用隨爐附送的專用脆焗盤。
市面上的其他脆焗盤不能取得同樣的烹調效果。





快脆焗



使用此功能烹調各式冷凍食物。
微波爐能夠自動選擇所需烹調方式，時間及火力。

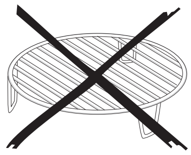
1. 重複按JET MENU（快脆焗）掣選擇所需食物類型。（見附表）
2. 轉動調節旋鈕選擇食物類型。
3. 按JET START（極速啓動）掣。

某些食物類型要求烹調過程中添加，翻轉或攪拌食物，微波爐會停止並提示用戶作出下列操作

若微波爐提示後，2分鐘內用戶沒有打開爐門，會有如下情況：	
*添加食物	停止並切換到備用模式（Stand by mode）。
攪拌食物	繼續烹飪程序。 但在這種情況下最終的烹飪結果可能不是最佳。
翻轉食物	繼續烹飪程序。 但在這種情況下最終的烹飪結果可能不是最佳。

- 打開爐門
- 添加，翻轉或攪拌食物
- 關閉爐門，按Jet Start（極速啓動）掣重啟微波爐

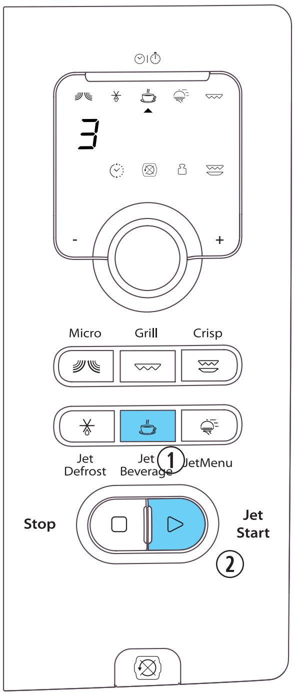
注: 帶*程式代表需預熱後才放食物。



食物類別		建議量	使用配件	烹煮時
1	即食薄餅	300克-700克	脆焗盤	
2	煎雞中翼	250克-500克	脆焗盤	翻食物TURN FOOD
3	*手指炸魚條	250克-500克	脆焗盤	翻食物TURN FOOD
4	*炒飯	300克-650克	脆焗盤	炒勻食物STIR FOOD
5	*炒即食麵	250克-500克	脆焗盤	炒勻食物STIR FOOD
6	*煎銀鱈魚扒	100克-500克	脆焗盤	翻食物TURN FOOD
7	*煎包	140克(4個)-280克(8個); 熒幕顯示" BUN" 表示數量單位" 個"	脆焗盤	
8	*串燒	70克(2串)-280克 (8串); 熒幕顯示" ST" 表示數量單位" 串"	脆焗盤	翻食物TURN FOOD
9	*炸春卷	30克(2條)-150克 (10條); 熒幕顯示" RL" 表示數量單位" 條"	脆焗盤	翻食物TURN FOOD
10	*煎牛排	100克-500克(厚度少於15厘米)	脆焗盤	翻食物TURN FOOD
如果食物沒有在此表列出,或者食物重量小於或大於建議重量的時候,請參考" 微波煮食和加熱" 程序來進行煮食。				

注: 帶*程序代表需預熱後才放食物。

飲品

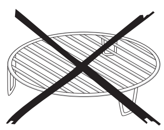


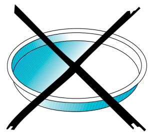
飲品功能提供了一種簡單的方法來快速加熱1-4杯飲品。

1. 重複按**JET BEVERAGE**（飲品）掣，可選擇加熱數杯飲品
2. 按JET START（極速啓動）掣。

1杯等於150毫升的飲品。

為避免過度沸騰，放1茶匙入杯內。

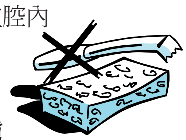




維護保養及清潔

微波爐只要勤加清潔，便是最佳的維護方法。但在清潔前，必須關掉電源。

微波爐必須保持清潔，否則可能導致爐身受到腐蝕，縮短微波爐的使用壽命，造成發生危險的可能。



切勿使用金屬刷清潔爐腔內壁，否則會刮花表面。
切勿使用金屬刷、腐蝕性的清潔劑、砂布清潔微波爐，否則可能會使控制板、爐具內外四壁受損，只須用布沾上性質溫和的洗潔精，或在廚房用紙上噴上玻璃清潔劑，便可清潔微波爐。
切勿將玻璃清潔劑直接噴在爐上。



應定期取出轉盤及轉盤托架，然後清潔爐腔底部，特別是當倒翻食物後，更應如此。

本爐具經精心設計，當轉盤安放妥當後，才可操作。

當取出轉盤清潔時，切勿使用微波爐。使用溫和的洗潔精、水及軟布，抹拭爐腔內壁、爐門的前、後部分及開門位置。

不要讓油漬及食物的渣滓，堆積在爐門的周圍。
若要去除頑固汙漬，可將一杯清水放在爐煮2-3分鐘，水蒸汽便可軟化頑固汙跡。
如要清除爐內的難聞氣味，可將一杯混有檸檬汁的清水，放在轉盤上，然後煮沸，便可消除爐腔內的難聞氣味。

请勿使用蒸汽清洁装置来清洁微波炉。

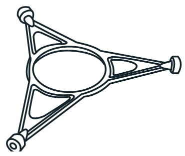
本爐應該被定期清潔, 清理食物殘渣。

燒烤元件不需要清潔, 因為其產生的高溫能夠燒掉油漬。但燒烤元件下的爐頂需要定期清潔。

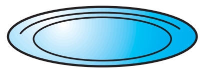
若燒烤功能並不常用, 要減少危險發生, 請於每月至少使用燒烤功能一次, 每次10分鐘以清潔有關組件。

下列配件，可用洗碗碟機清洗：

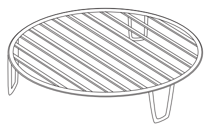
轉盤托架



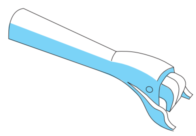
玻璃轉盤



燒烤架

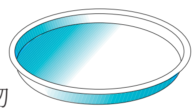


脆焗盤手柄



小心清洁：
脆焗盤必須用溫和的清潔劑清洗。要去除頑固污漬，可用百潔海綿及溫和的去垢劑清洗。

清洗前必須讓脆焗盤冷卻。



當脆焗盤仍熱時，請勿用水將它浸泡或清洗。
將脆焗盤快速冷卻可能會令其損壞。

切勿用金屬刷清潔脆焗盤，否則會刮花表面。

問題解決指南

若微波爐不能操作，請檢查下列各項後才致電維修中心：

- 轉盤和轉盤托架是否固定就位
- 插頭是否完全插入插座
- 爐門是否完全關閉
- 檢查保險絲，並確定已接上電源
- 檢查微波爐是否有良好的通風環境
- 等待十分鐘後再嘗試操作
- 再作嘗試前，請開啟爐門，然後將其關上。

以上檢查，可避免不必要的檢查維修，維修服務可能會收費。

致電維修服務中心時，請提供機身編號及微波爐型號（請參閱維修服務標籤）。有關詳細資料，請參閱保修卡。

若需更換電源線，必須使用原廠產品，並由接受過專業培訓的維修技師負責更換。有關的電源線可聯絡維修中心。

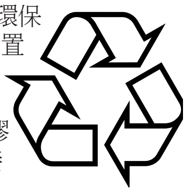


維修工作應交由專業的技師執行，若由非合格的人員進行維修涉及拆除防止微波外泄的保護蓋，均屬非常危險。

切勿拆除任何蓋子。

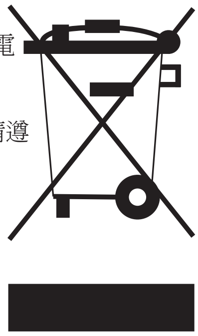
環保建議

用來盛載本爐具的紙盒印有環保標誌，可以完全循環再造。棄置有關包裝材料時，請遵循本地的廢物棄置條例。 請把可能引致危險的包裝材料（如膠袋、發泡膠等）放置在小孩接觸不到的地方。



本產品依照歐洲關於廢棄電子電氣產品條例2002/96/EC 進行標識(WEEE)。用戶正確棄置能夠幫助預防對環境及人類健康潛在的負面影響。

產品上或產品檔上的此標誌表示本產品有可能不屬於家庭棄置廢物。需要將其交至指定的電子電氣產品廢置站。



本產品如日後需要棄置，請遵循本地的廢物棄置條例。

有關產品處理，恢復及迴圈使用的詳細資料，請諮詢本地政府機構，家庭棄置廢物機構或購買產品的商鋪。

棄置前請切斷電源線，使本產品不能連接電源。

符合IEC 60705。

為測試不同微波爐產品的熱量功能，國際電器技術委員會制定了特定的標準。
建議本微波爐應以下列資料為標準。

實驗	重量	大約時間	火力級別	容器
12.3.1	1000 克	14 分鐘	650 瓦	Pyrex 3.227
12.3.2	475 克	5 ½ 分鐘	800 瓦	Pyrex 3.827
12.3.3	900 克	16 分鐘	650 瓦	Pyrex 3.838
12.3.4	1100 克	20-22 分鐘	燒烤 + 650 瓦	Pyrex 3.827
13.3	500 克	3 分鐘6 秒	極速解凍	

4 6 1 9 6 5 2 7 6 0 4 2

CN

VT 265

Gebrauchsanweisung
Instructions for use
Mode d'emploi
Gebruiksaanwijzing
Istruzioni per l'uso

Brugsanvisning
Bruksanvisning
Käyttöohje
Manual de utilização
Instrucciones para el uso









Οδηγίες χρήσης
Instrukcje użytkowania
Használati utasítás
Инструкция за използване
הוראות שימוש

Návod k použití
Návod na použitie
Instrucţiuni de utilizare
Инструкции по эксплуатации
تعليمات وكيفيّة الاستعمال

www.whirlpool.com

Whirlpool

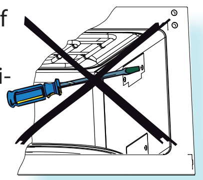
SENSING THE DIFFERENCE

INSTALLATION

PRIOR TO CONNECTING

CHECK THAT THE VOLTAGE on the rating plate corresponds to the voltage in your home.

DO NOT REMOVE THE MICROWAVE INLET PROTECTION PLATES located on the side of the oven cavity wall. They prevent grease & food particles from entering the microwave inlet channels.



PLACE THE OVEN ON A STABLE, EVEN SURFACE that is strong enough to hold the oven and the food utensils you put in it. Use care when handling.



POSITION THE OVEN AT A DISTANCE from other heating sources. For sufficient ventilation there must be a space of at least 20 cm above the oven. Ensure that the space underneath, above and around the oven is empty to allow for proper airflow. The microwave oven shall not be placed in a cabinet.

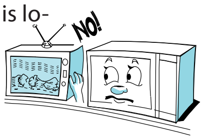
ENSURE THAT THE APPLIANCE IS NOT DAMAGED. Check that the oven door closes firmly against the door support. Empty the oven and clean the interior with a soft, damp cloth.

DO NOT OPERATE THIS APPLIANCE if it has a damaged mains cord or plug, if it is not working properly, or if it has been damaged or dropped. Do not immerse the mains cord or plug in water. Keep the cord away from hot surfaces. Electrical shock, fire or other hazards may result.

AFTER CONNECTING

THE OVEN CAN BE OPERATED ONLY if the oven door is firmly closed.

POOR TELEVISION RECEPTION and radio interference may result if the oven is located close to a TV, radio or aerial.



THE EARTHING OF THIS APPLIANCE is compulsory. The manufacturer will accept no responsibility for injury to persons, animals or damage to objects arising from the non-observance of this requirement.

The manufacturers are not liable for any problems caused by the user's failure to observe these instructions.

IMPORTANT SAFETY INSTRUCTIONS

READ CAREFULLY AND KEEP FOR FUTURE REFERENCE

Do not heat, or use flammable materials in or near the oven. Fumes can create a fire hazard or explosion.

Do not use your microwave oven for drying textiles, paper, spices, herbs, wood, flowers, fruit or other combustible materials. Fire could result.

If material inside / outside the oven should ignite or smoke is observed, keep oven door closed and turn the oven off. Disconnect the power cord or shut off power at the fuse or circuit breaker panel.

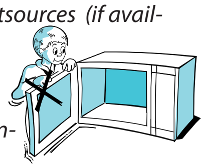
Do not over-cook food. Fire could result.

Do not leave the oven unattended, especially when using paper, plastic or other combustible materials in the cooking process. Paper can char or burn and some plastics can melt if used when heating foods.
Do not leave the oven unattended if you are using a lot of fat or oil since they can overheat and cause a fire!

Do not use corrosive chemicals or vapors in this appliance. This type of oven is specifically designed to heat or cook food. It is not designed for industrial or laboratory use.

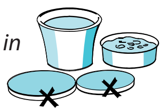
Do not hang or place heavy items on the door as this can damage the oven opening and hinges. The door handle should not be used for hanging things on.

Only allow children *to use the appliance without adult supervision after adequate instructions have been given, so that the child is able to use the appliance in a safe way and understands the hazards of improper use. Children should be supervised when using other heatsources (if available) separately or in combination with microwaves due to the high temperatures generated.*



This appliance is not intended for *use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.*
Children should be supervised *to ensure that they do not play with the appliance.*

Do not use your microwave *oven for heating anything in airtight sealed containers. The pressure increases and may cause damage when opening or may explode.*

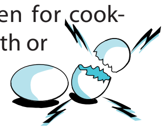


The door seals and the door seal areas *must be regularly inspected for damage. If these areas are damaged the appliance should not be operated until it has been repaired by a trained service technician.*

The appliances are not intended *to be operated by means of an external timer or separate remote-control system.*

EGGS

Do not use your microwave oven for cooking or reheating whole eggs with or without shell since they may explode even after microwave heating has ended.



GENERAL

This appliance is designed for domestic use only!

The appliance should not be operated *without food in the oven when using microwaves. Operation in this manner is likely to damage the appliance.*

The ventilation openings *on the oven must not be covered. Blocking the air intake or exhaust vents may cause damage to the oven and poor cooking results.*

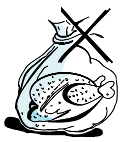
If you practice operating the oven, put a glass of water inside. The water will absorb the microwave energy and the oven will not be damaged.

Do not store or use this appliance outdoors.

Do not use this product near a kitchen sink, in a wet basement, or near a swimming pool, or similar.

Do not use the cavity for any storage purposes.

Remove wire twist-ties *from paper or plastic bags before placing bag in the oven.*



DEEP-FRYING

Do not use your microwave oven for deep-frying, because the oil temperature cannot be controlled.

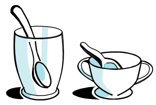




Use hot pads or oven mitts to prevent burns, when touching containers, oven parts, and pan after cooking. Accessible parts may become hot during use, young children should be kept away.

LIQUIDS

E.g. beverages or water. Overheating the liquid beyond boiling point can occur without evidence of bubbling. This could result in a sudden boil over of the hot liquid.



To prevent this possibility the following steps should be taken:

1. Avoid using straight-sided containers with narrow necks.
2. Stir the liquid before placing the container in the oven and let the teaspoon remain in the container.
3. After heating, allow standing for a short time, stirring again before carefully removing the container from the oven.

After heating baby food *or liquids in a baby bottle or in a baby food jar, always stir and check the temperature before serving.*



This will ensure that the heat is evenly distributed and the risk of scalding or burns can be avoided.

Ensure the Lid and the Teat is removed before heating!

ACCESSORIES

GENERAL

There are a number of accessories available on the market. Before you buy, ensure they are suitable for microwave use.

Ensure that the utensils you use are oven proof and allow microwaves to pass through them before cooking.



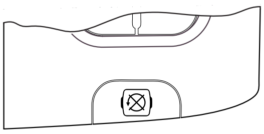
When you put food and accessories in the microwave oven, ensure that they do not come in contact with the interior of the oven.
This is especially important with accessories made of metal or metal parts.

If accessories containing metal comes in contact with the oven interior, while the oven is in operation, sparking can occur and the oven could be damaged.

Always ensure that the turntable is able to turn freely before starting the oven. If the turntable isn't able to turn freely you should use a smaller vessel.

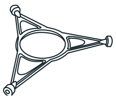
LARGE VESSELS

Use the Turntable stop button when cooking with vessels that is so large that they can not turn freely in the oven. This function can only be used when cooking with microwaves only. The button will not work with other functions.



TURNTABLE SUPPORT

Use the turntable support under the Glass turntable. Never put any other utensils on the turntable support.



- Fit the turntable support in the oven.

GLASS TURNTABLE

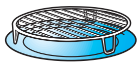
Use the Glass turntable with all cooking methods. It collects the dripping juices and food particles that otherwise would stain and soil the interior of the oven.



- Place the Glass turntable on the turntable support.

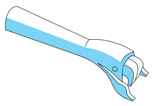
WIRE RACK

Use the Wire rack with Grill functions.



CRISP HANDLE

Use the supplied special Crisp handle to remove the hot Crisp plate from the oven.



CRISP-PLATE

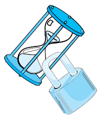
Place the food directly on the Crisp-plate. Always use the Glass turntable as support when using the Crisp-plate.



Do not place any utensils on the Crisp-plate since it will quickly become very hot and is likely to cause damage to the utensil.
The Crisp-plate may be preheated before use (max. 3 min.). Always use the Crisp function when preheating the crisp-plate.

START PROTECTION / CHILD LOCK

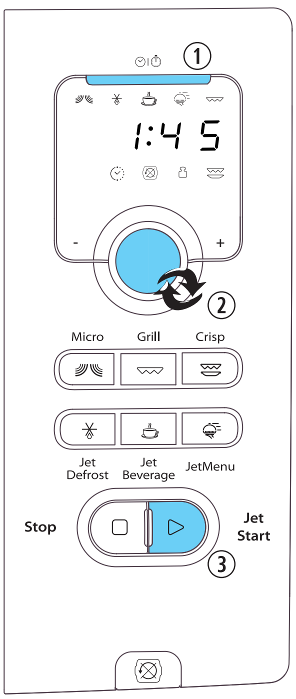
THIS AUTOMATIC SAFETY FUNCTION IS ACTIVATED ONE MINUTE AFTER the oven has returned to "stand by mode". (The oven is in "stand by" when the 24-hour clock is displayed or if the clock has not been set, when the display is blank).



THE DOOR MUST BE OPENED AND CLOSED e.g. putting food into it, before the safety lock is released. Else the display will show *"door"*.

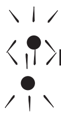


KITCHEN TIMER



USE THIS FUNCTION when you need a kitchen timer to measure exact time for various purposes such as cooking eggs or letting the dough rise before baking etc.

1. **PRESS THE CLOCK BUTTON.**
2. **TURN THE ADJUST KNOB TO SET THE TIME** to measure.
3. **PRESS THE START BUTTON.**



FLASHING COLONS indicate that the timer is running.

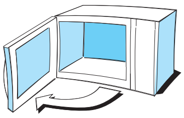
AN ACOUSTIC SIGNAL will be heard when the timer has finished to count down.

ONE PRESS ON THE CLOCK BUTTON displays how much is left on the Timer. It's displayed for 3 seconds and then returns to displaying the cooking time (If you are currently cooking).

TO STOP THE KITCHEN TIMER when it is operating in the background of another function, you must first recall it to the foreground by pressing the Clock button and then stop it by pressing the Stop button.

PAUSE OR STOP COOKING

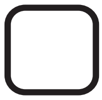
To pause cooking:
The cooking can be paused to check, turn or stir the food by opening the door. The setting will be maintained for 10 minutes.



To continue cooking:
Close the door and press the Start button ONCE. The cooking is resumed from where it was paused.
Pressing the Start button TWICE will increase the time by 30 seconds.

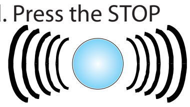


If you don't want to continue cooking:
Remove the food, close the door and press the STOP button.



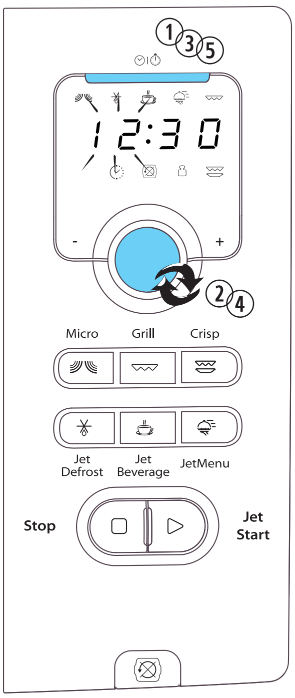
Note: After cooking ends, the cavity lamp is on before pressing STOP button, it's normal.

A beep will signal once a minute for 10 minutes when the cooking is finished. Press the STOP button or open the door to cancel the signal.



Note: The oven will only hold the settings for 60 seconds if the door is opened and then closed after the cooking is finished.

CLOCK

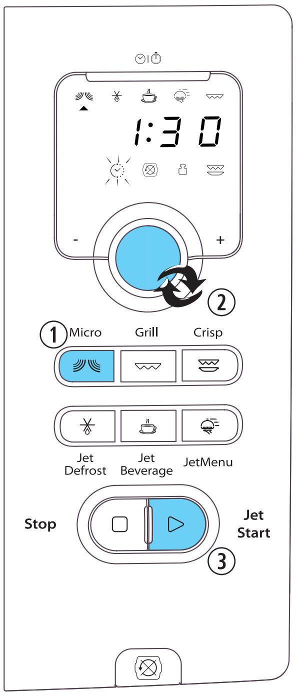


When the appliance is first plugged in or after a power failure, it will enter clock setting mode automatically.

1. **Press the Clock button** (3 seconds) until the left-hand digit (hours) flicker.
2. **Turn the adjust knob** to set the hours.
3. **Press the Clock button again.** (The two right hand digits (minutes) flicker).
4. **Turn the adjust knob** to set the minutes.
5. **Press the Clock button again.**

The clock is set and in operation.
If you wish to remove the Clock from the display once it has been set, simply press the Clock button again for 3 seconds and then press the Stop button.
To reinstate the Clock, follow the above procedure.
Note: Keep the door open while setting the Clock. This gives you 10 minutes to complete the setting of the Clock. Otherwise, each step must be accomplished within 60 seconds.

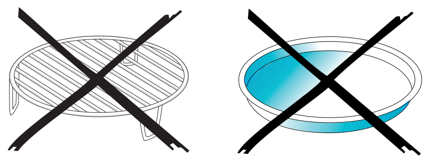
COOK & REHEAT WITH MICROWAVES



Use this function for normal cooking and reheating, such as vegetables, fish, potatoes and meat.

1. **Press the Micro button** to set the power.
2. **Turn the adjust knob** to set the cooking time.
3. **Press the Start button.**

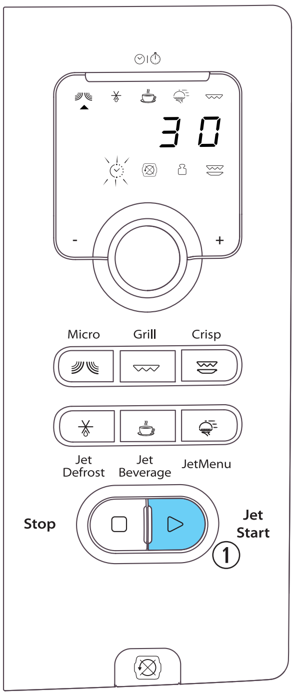
Once the cooking process has been started:
The time can easily be increased in 30-second steps by pressing the Start button. *Each press* increases the time with 30 seconds. You may also alter the time by turning the adjust knob to increase or decrease the time.



CHOOSING POWER LEVEL

MICROWAVES ONLY	
Power	Suggested use:
JET (800 W)	**Reheating of beverages,** water, clear soups, coffee, tea or other food with a high water content. If the food contains egg or cream choose a lower power.
650 W	**Cooking of** fish, meat, vegetables etc.
500 W	**More careful cooking** e.g. high protein sauces, cheese and egg dishes and to finish cooking casseroles.
350 W	**Simmering stews,** melting butter.
160 W	**Defrosting.** Softening butter, cheeses.
90 W	**Softening** Ice cream.

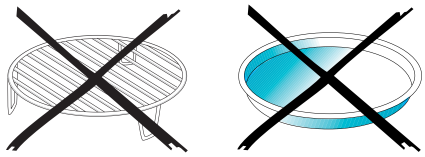
JET START



This function is used for quick reheating of food with a high water content such as clear soups, coffee or tea.

1. **Press the Start button.**

This function automatically starts with maximum microwave power level and the cooking time set to 30 seconds. *Each additional press* increases the time with 30 seconds. You may also alter the time by turning the adjust knob to increase or decrease the time after the function has started.



MANUAL DEFROST

Follow the procedure for "cook & reheat with microwaves" and choose power level 160 W when defrosting manually.

Check and inspect the food regularly. Experience will give you the times needed for various amounts.

Frozen food in plastic bags, plastic films or cardboard packages can be placed directly in the oven as long as the package has no metal parts (e.g. metal twist ties).

The shape of the package alters the defrosting time. Shallow packets defrost more quickly than a deep block.

Separate pieces as they begin to defrost. Individual slices defrost more easily.

Shield areas of food with small pieces of aluminum foil if they start to become warm (e.g. chicken legs and wing tips).



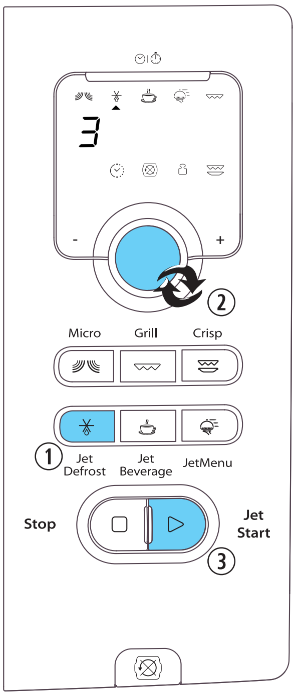
Turn large joints halfway through the defrosting process.



Boiled food, stews and meat sauces defrost better if stirred during defrosting time.

When defrosting it is better to underthaw the food slightly and allow the process to finish during standing time.

Standing time after defrosting always improves the result since the temperature will then be evenly distributed throughout the food.



Use this function for defrosting Meat, Poultry, Fish, Vegetables and Bread. JET Defrost should only be used if the net weight is between 100 g- 2.5 kg.

Always place the food on the glass turntable.

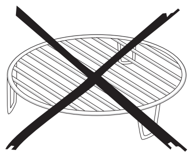
1. **Press the JET Defrost button** repeatedly to select food class.
2. **Turn the adjust knob** to set the weight of the food.
3. **Press the Start button.**

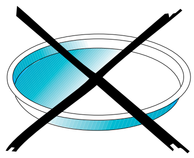
Midway through the defrosting process the oven stops and prompts you to *TURN FOOD*.



- Open the door.
- Turn the food.
- Close the door and restart by pressing the Start button.

Note: The oven continues automatically after 2 min. if the food hasn't been turned. The defrosting time will be longer in this case.

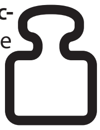




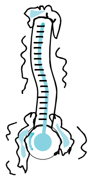
JET DEFROST

This function needs to know the net weight of the food.

FROZEN FOODS:
If the weight is lesser or greater than recommended weight: Follow the procedure for "Cook & Reheat with microwaves" and choose 160 W when defrosting.



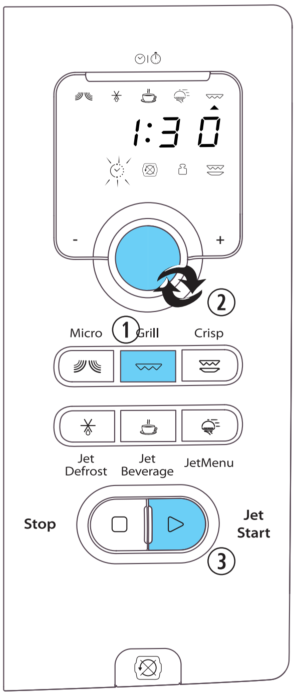
FROZEN FOODS:
If the food is warmer than deep-freeze temperature (-18°C), choose lower weight of the food.
If the food is colder than deep-freeze temperature (-18°C), choose higher weight of the food.



FOOD CLASS		AMOUNT	HINTS
1	**Meat**	**100g - 2Kg**	Minced meat, cutlets, steaks or roasts.
2	**Poultry**	**100g - 2.5Kg**	Chicken whole, pieces or fillets.
3	**Fish**	**100g - 1.5Kg**	Whole, steaks or fillets.
4	**Vegetables**	**100g - 1.5Kg**	Mixed vegetables, peas, broccoli etc.
5	**Bread**	**100g - 1Kg**	Loaf, buns or rolls.

For food not listed in this table and if the weight is lesser or greater than recommended weight, you should follow the procedure for "Cook and reheat with microwaves" and choose 160 W when defrosting.

GRILL



Use this function to quickly give a pleasant brown surface to the food.

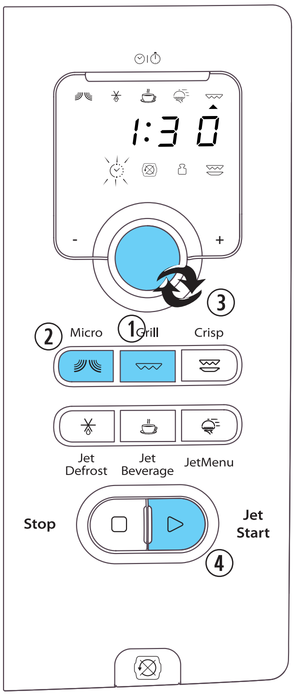
1. **Press the Grill button.**
2. **Turn the adjust knob** to set the cooking time.
3. **Press the Start button.**

Pressing the Grill button during cooking switches the Grill element on and off. The timer will continue to count down when the Grill element is turned off.

***Ensure that the utensils** used are heat resistant and ovenproof before grilling with them.*

***Do not use plastic** utensils when grilling. They will melt. Items of wood or paper are not suitable either.*

GRILL COMBI



Use this function to cook such food as Gratin's, Lasagne, Poultry and Baked potatoes.

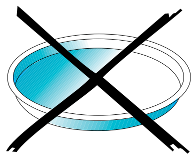
1. **Press the Grill button.**
2. **Press the Micro button** to set the power.
3. **Turn the adjust knob** to set the cooking time..
4. **Press the Start button.**

During operation you can switch the Grill element on/off by pressing the Grill button. The Max. possible microwave power level when using the Grill is limited to a factory-preset level.

It is possible to switch the microwaves off by reducing the microwave power level to 0 W. When 0 W is reached, the oven switches to Grill only mode.

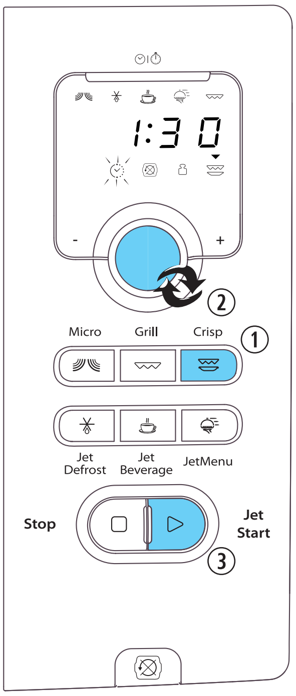
Ensure that the utensils *used are heat resistant and ovenproof before grilling with them.*

Do not use plastic *utensils when grilling. They will melt. Items of wood or paper are not suitable either.*



CHOOSING POWER LEVEL

GRILL COMBI	
Power	Suggested use:
650 W	**Cooking** Vegetables & Gratins
350 - 500 W	**Cooking** Poultry & Lasagne
160 - 350 W	**Cooking** Fish & frozen gratins
160 W	**Cooking** Meat
90 W	**Gratinating** fruit
0 W	**Browning** only during cooking



Use this function to reheat and cook pizzas and other dough based food. It is also good for frying bacon and eggs, sausages, hamburgers etc.

1. **Press the Crisp button.**
2. **Turn the adjust knob** to set the cooking time.
3. **Press the Start button.**

It is not possible to change or switch the Power level or Grill on/off, when using the Crisp function.

The oven automatically use Microwaves and Grill in order to heat the Crisp-plate. This way the Crisp-plate will rapidly reach its working temperature and begin to brown and crisp the food.

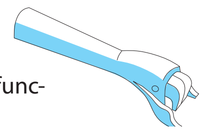
***Ensure** that the Crisp-plate is correctly placed in the middle of the Glass turntable.*

***The oven and the crisp-plate** become very hot when using this function.*

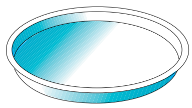
***Do not place the hot crisp-plate** on any surface susceptible to heat.*
***Be careful, not to touch** the ceiling beneath the Grill element.*

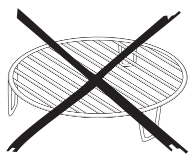
Use oven mittens

*or **the special Crisp handle** supplied when removing the hot Crisp-plate.*

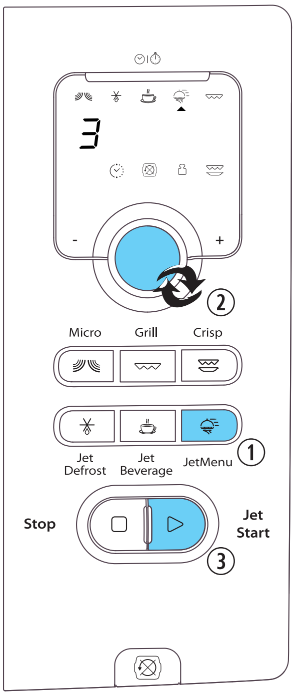


Only use the supplied Crisp plate with this function. Other available Crisp plates on the market will not give the correct result when using this function.





JET MENU



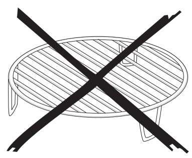
USE THIS FUNCTION TO cook various types of frozen food.
THE OVEN WILL automatically select cooking method, time and power needed.

1. **PRESS THE JET MENU BUTTON** repeatedly to set the food class (see table).
2. **TURN THE ADJUST KNOB** to set the weight of the food.
3. **PRESS THE START BUTTON.**

SOME FOOD CLASSES REQUIRE the food to be added, turned or stirred during cooking (varies between models). In these cases the oven will stop and prompt you to perform the needed action.

IF THE DOOR ISN'T OPENED AT THIS TIME (WITHIN 2 MINUTES) THE OVEN WILL:	
***ADD**	Stop and go to "stand by mode".
STIR	Continue the cooking process. End result may not be optimal in this case.
TURN	Continue the cooking process. End result may not be optimal in this case.
Open the door. Add, Stir or turn the food. Close the door and restart by pressing the Start button.	

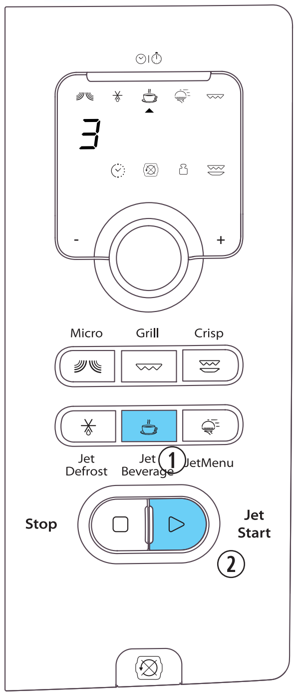
NOTE: WITH * PROCEDURES REQUIRE PREHEATING OF OVEN BEFORE PLACING FOOD/COOKING.



FOOD CLASS		RECOMMENDED AMOUNT	ACCESSORIES TO USE	DURING COOKING
1	Pizza, pan style	300g-700g	Crisp plate	
2	Buffalo wings	250g-500g	Crisp plate	Turn food
3	*Breaded fish sticks	250g-500g	Crisp plate	Turn food
4	*Fried rice	300g-650g	Crisp plate	Stir food
5	*Fried noodles	250g-500g	Crisp plate	Stir food
6	*Fried silver cord	100g-500g	Crisp plate	Turn food
7	*Pan fried Chinese buns	140g (4 buns)-280g (8 buns)	Crisp plate	
8	*BBQ skewers	70g (2 Skewers)-280g (8 Skewers); "St" shown on screen indicates "Stick"(skewer)	Crisp plate	Turn food
9	*Spring rolls	30g (2 rolls)-150g (10 rolls); "RL" shown on screen indicates "roll"	Crisp plate	Turn food
10	*Pan fried steak	100g-500g(not more than 15cm thick)	Crisp plate	Turn food
FOR FOOD NOT LISTED IN THIS TABLE and if the weight is lesser or greater than recommended weight, you should follow the procedure for "Cook and reheat with microwaves"				

Note: With * procedures require preheating of oven before placing food/cooking.

JET BEVERAGE

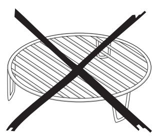


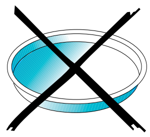
The Jet Beverage function provides you with an easy way to quickly reheat 1-4 cups of beverage.

1. **Press the Jet Beverage button** repeatedly to select the amount of cups to be reheated.
2. **Press the Start button.**

1 cup is equal to 150 ml of beverage.

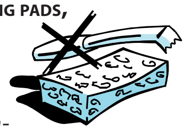
For avoiding over-boiling, place a teaspoon in the cup.





CLEANING IS THE ONLY MAINTENANCE normally required. It must be carried out with the microwave oven disconnected.

FAILURE TO MAINTAIN THE OVEN in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.



DO NOT USE METAL SCOURING PADS, *ABRASIVE CLEANSERS*, *steel-wool pads, gritty washcloths, etc. which can damage the control panel, and the interior and exterior oven surfaces. Use a cloth with a mild detergent or a paper towel with spray glass cleaner. Apply spray glass cleaner to a paper towel.* ***DO NOT SPRAY*** *directly on the oven.*



AT REGULAR INTERVALS, especially if spill overs have occurred, remove the turntable, the turntable support and wipe the base of the oven clean.

THIS OVEN IS DESIGNED to operate with the turntable in place.

DO NOT operate the microwave oven when the turntable has been removed for cleaning.

USE A SOFT AND DAMP CLOTH with mild detergent to clean the interior surfaces, front and rear of the door and the door opening.

DO NOT ALLOW GREASE or food particles to build up around the door.

FOR STUBBORN STAINS, boil a cup of water in the oven for 2 or 3 minutes. Steam will soften the marks.

ADDING SOME LEMON JUICE to a cup of water, placing this on the turntable and boiling for a few minutes can eliminate odors inside the oven.

DO NOT USE STEAM CLEANING APPLIANCES when cleaning your microwave oven.

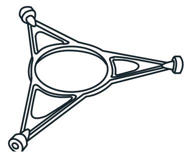
THE OVEN should be cleaned regularly and any food deposits removed.

THE GRILL ELEMENT does not need cleaning since the intense heat will burn off any splashes, but the ceiling beneath it may need regular cleaning. This should be done with a soft and damp cloth with mild detergent.

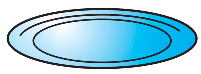
If the Grill is not used regularly, it should be run for 10 minutes a month to burn off any splashes, in order to reduce the risk of fire.

DISHWASHER SAFE:

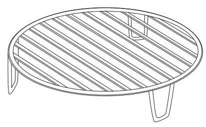
TURNTABLE SUPPORT.



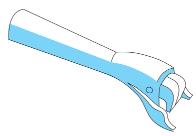
GLASS TURNTABLE.



WIRE RACK

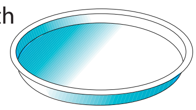


CRISP HANDLE



CAREFUL CLEANING:

THE CRISP-PLATE should be cleaned in mild, detergent water. Heavily soiled areas can be cleaned with a scouring cloth and a mild cleanser.



ALWAYS let the crisp-plate cool off before cleaning.

DO NOT immerse or rinse with water while the crisp-plate is hot. Quick cooling may damage it.

DO NOT USE STEEL-WOOL PADS. This will scratch the surface.

TROUBLE SHOOTING GUIDE

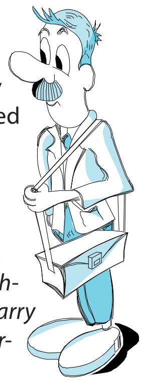
If the oven does not work, do not make a service call until you have made the following checks:

- The Turntable and turntable support is in place.
- The Plug is properly inserted in the wall socket.
- The Door is properly closed.
- Check your Fuses and ensure that there is power available.
- Check that the oven has ample ventilation.
- Wait for 10 minutes, then try to operate the oven once more.
- Open and then close the door before you try again.

This is to avoid unnecessary calls for which you will be charged.

When calling for Service, please give the serial number and type number of the oven (see Service label). Consult your warranty booklet for further advice.

If the mains cord needs replacing it should be replaced by the original mains cord, which is available via our service organization. The mains cord may only be replaced by a trained service technician.



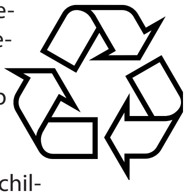
Service only to be carried out by a trained service technician.

It is hazardous for anyone other than a trained person to carry out any service or repair operation, which involves the removal of any cover, which gives protection against exposure to microwave energy.

Do not remove any cover.

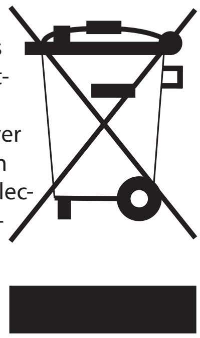
ENVIRONMENTAL HINTS

The packing box may be fully recycled as confirmed by the recycling symbol. Follow local disposal regulations. Keep potentially hazardous packaging (plastic bags, polystyrene etc.) out of the reach of children.



This appliance is marked according to the European directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE). By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.

The symbol on the product, or on the documents accompanying the product, indicates that this appliance may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment.



Disposal must be carried out in accordance with local environmental regulations for waste disposal.

For more detailed information about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

Before scrapping, cut off the mains cord so that the appliance cannot be connected to the mains.

IN ACCORDANCE WITH IEC 60705.

The International Electrotechnical Commission has developed a standard for comparative testing of heating performance of different microwave ovens. We recommend the following for this oven:

Test	Amount	Approx. time	Power level	Container
12.3.1	1000 g	14 min	650 W	Pyrex 3.227
12.3.2	475 g	5 ½ min	800 W	Pyrex 3.827
12.3.3	900 g	16 min	650 W	Pyrex 3.838
12.3.4	1100 g	20-22 min	Grill + 650 W	Pyrex 3.827
13.3	500 g	3 min 6 sec	Jet defrost	

4 6 1 9 6 5 2 7 6 0 3 2

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